

Ashoka at the mill

Shuruaat (Starters)

Chat Pati Tokri	£2.25
Nibbly bits of two popadoms, spiced onions, mango chutney and mixed pickle	
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Classic Nachos	£2.25
Served with a pineapple chutney, aubergine chutney and grape chutney	
Potato Wedges	£1.95
Deep fried potato wedges served with a rich tomato sauce	
Tomato and Basil Soup	£1.95
A tasty fusion of tomatoes and aromatic fresh basil Served with crusty garlic bread	
Grilled Prawns	£5.25
King Prawn marinated in garlic, white wine and crushed peppercorn	
Achari Salmon Tikka	£4.25
Fillets of salmon marinated in achari pickle and cooked to perfection In the tandoor	
Fish Amritsar	£4.25
Fillets of white fish delicately spiced and fried in a light batter	
Lamb Chops	£4.25
Tender lamb chops marinated in chef's secret garam Masala and cooked In clay oven	
Lamb Masamam	£4.25
South Indian Style, flavoured with curry leaves	
Lamb Ka Soola	£4.25
Marinated in Indian spices and cooked in traditional Rajhasthani style	
Pesto Chicken Tikka	£4.25
Cubes of chicken breast cooked in the clay oven and flavoured with pesto	
Indian Style Fried Chicken	£3.95
Chicken drumsticks cooked in the clay oven and served with a spicy and tangy sauce	
Bathak Ka Tikka	£4.65
Breast of duck marinated in Indian spices and cooked in the tandoor	

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Machi Bazaar (From Fish Market)

Machi patrani

£11.95

Trout marinated with ginger root, unsweetened coconut, lime juice and cumin seed, steamed in the oven and served with roasted vegetables

Tawa Machi Masala

£9.95

Haddock marinated with fresh ginger, garlic and lemon juice, cooked on a hot griddle and served with roasted vegetables

Monk Fish Curry

£12.95

Monk fish, pan fried and cooked home style, flavoured with fenugreek

Prawn Balchao

£14.95

King prawn cooked in traditional Goan style in creamy coconut curry, tempered with curry leaves and mustard seeds

Doi mach

£10.95

Fish cooked in traditional Bengali style, in yoghurt and mustard gravy



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Purani Pasand (Old Favourites)

Chicken Tikka Chasni

Marinated chicken swathed in a velvety creamy sauce, with a tangy twist of sweet 'n' sour

£8.95

Chicken Ceylonese Korma

Succulent breast of chicken fillets sautéed in a silky smooth creamy sauce, with lashing of creamed coconut

£8.95

Chicken Tikka Masala

A mouth watering marinade of exotic punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

£8.95

Traditional Bhoona

Your choice of chicken, lamb or European vegetables served in a rich flavoursome condensed sauce with ginger, garlic and tomatoes

£8.95

South Indian Garlic Chilli

Your choice of chicken or lamb cooked in our own hot and spicy garlic creation

£8.95

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From Tasty Pot (Lamb and Chicken Delicacies)

Keema Matter

Minced lamb and peas cooked together in Indian spices and herbs, garnished with coriander

£8.95

Nali Gosht

Lamb shank cooked with onions and tomatoes, flavoured with cinnamon, black cardamom and aniseed

£10.95

Lamb Chop and Aloo Curry

Lamb on the bone cooked in traditional Indian spices with diced potatoes, flavoured with garam masala

£10.95

Sarfira Gosht

Lamb cooked vindaloo style, please let your server know spice level!

£9.95

Lamb Hyderabad

Tender lamb, simmered in flavoursome onion and tomato gravy with a potent blend of fenugreek and fragrant coriander and chillies

£9.95

Murgh Tikka Butter Masala

Chicken breast cooked with juliennes of bell peppers and garnished with fresh coriander

£9.95

Butter Chicken

Chicken breast cooked in the clay oven then tossed in a rich creamy, buttery, tomato gravy

£10.95

Murgh Chingari

Cubes of chicken breast, sautéed in an exotic fusion of Punjabi spices, tropical coconut and black pepper

£11.95

Murgh Nilgiri

Traditional South Indian Style, cubes of chicken marinated with coriander leaves, green chillies, herbs and fresh mint, cooked with lashings of coconut milk

£11.95

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Tandoor Ke Angare Se (Clay oven specialities)

All dishes are prepared and cooked in the clay oven and served fully garnished with pilau rice, salad and curry sauce

Chicken Tikka

Chicken marinated in yoghurt and spices and barbequed to perfection in the charcoal tandoor oven

£11.95

Seekh Kebab

Minced lamb, skewered and cooked in the tandoor

£11.95

Tandoori Mixed Grill

A mouth watering medley of tandoori chicken, chicken tikka, pather kebab, barbequed king prawns and lamb chops

£14.95

Shashlik

Succulent skewered chicken, onions, capsicums and tomatoes, barbequed until bursting with flavour

£11.95

Kick Ass Chicken

Chicken marinated in a hot spicy Creole-style sauce, skewered with onion, Mushrooms and chunks of bell peppers, char grilled to perfection

£11.95

Tandoori Jhinga

Delicately spiced plump pacific king prawns, barbequed to melt in the mouth precision

£14.95

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Rasoi Ke Bagechee Se (Vegetarian Specialities)

Baingan Aur Mirchi Ka Salan £8.25

Baby aubergines cooked with diced bell peppers in a tangy peanut butter sauce

Kadi Pakora £8.25

Vegetable dumplings cooked in yoghurt and garam flour gravy

Dhingri Matter Aur Hara Pyaz £7.95

Button mushrooms and spring onions cooked together in Indian spices

Bhindi Do Piazza £8.25

Fresh Okra cooked with onions and garnished with fresh coriander

Matter Paneer £8.25

Home made cottage cheese cooked with fresh peas with a hint of cream, flavoured with fenugreek

Daal Makhni £7.25

Black lentils simmered overnight, finished with cream

Chote Chote Kor (Small Bites)

Samosa with Sonth Chutney	£3.25
Dahi Bhalla	£2.95
Aloo Tikki with Dahi	£3.25
Aloo Channa	£2.95
Pao Bhaji	£3.25
Chandri Chicken with Sweet Chilli Sauce	£3.25
Onion Rings with Mint Yoghurt	£2.95
Chicken Pakora	£3.95
Kapoor Kaleji	£3.25
Chicken Wings	£3.25
Spicy Potato Wedges	£2.95
Kachumber Salad	£2.95

Saath Saah (Sides)

Onion Kulcha	£2.65
Peshwari Naan	£2.95
Missi Roti	£2.25
Aloo Paratha	£2.75
Garlic Naan	£2.75
Basmati Rice	£2.75
Boiled Rice	£1.95
Boondi Raita	£1.85

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Thali Meal Deals

All meal deals will be served on a stainless steel compartmental Thali Tray
All courses will be served together on the thali tray

Thali Meal

£11.95

Option 1

Poppadom, spiced onions, a choice of one main course from our Tasty Pot or Old Favourites, fried rice and gulab jamun

Thali Meal

£13.95

Option 2

Chicken Pakora, poppadom, spiced onions, a choice of one main course from our Tasty Pot or Old Favourites, fried rice, naan bread and gulab jamun

Thali Meal

£16.95

Option 3

Choose any starter, choice of one main course from our Tasty Pot or Old Favourites, fried rice, naan bread and gulab jamun